



Career Opportunity

August 31, 2015

- Do you want to make a positive, significant difference in the lives of citizens in communities throughout California?
- Do you want to directly improve the lives of citizens in the State of California through the implementation of vital environmental restoration projects?

Then the California Conservation Corps (CCC) has the job for you!

The CCC is a dynamic organization committed to developing young men and women by challenging them to complete a year of public service and conservation-related work. Employees of the CCC are leaders who inspire, educate and challenge young people to further their educational and professional goals.

If you are looking to work for a state department that demands excellence, inspires staff to do their best and protects and enhances the state's environment, we invite you to apply for a position with the California Conservation Corps, the finest youth Environmental Restoration, Education, Workforce Development program in the world.

COOK, CCC FULL TIME / PERMANENT

SALARY

\$2,675 - \$3,347

FINAL FILING DATE

UNTIL FILLED

POSITION LOCATION

SAN LUIS OBISPO

RPA # 16-1037

QUESTIONS ABOUT THE JOB

TINA MOORE

805-549-3561

OR VISIT OUR WEBSITE

WWW.CCC.CA.GOV

SEND APPLICATION TO

CIVIL SERVICE RECRUITMENT DESK

1719 24TH STREET

SACRAMENTO, CA 95816

Duties: Prepare food for the center Corpsmembers and visiting guests. Prepare meals, in accordance with established menu, that are nutritiously balanced, including vegetarian and ethnic dishes and home-baked products. When called for in the established menu, pull frozen foods and take other steps to prepare for future meals. Strive to eliminate waste and reduce leftovers. Supervise, direct and assist Cook Specialists and Kitchen Helpers. Record daily time sheets for Corpsmembers.

Kitchen Sanitation and Safety: Inspect kitchen, dining room and the outside area for proper sanitation. Maintain safety standards and proper use of equipment and kitchen utensils. Ensure Cook Specialists and Kitchen Helpers comply with sanitation and safety requirements.

Instruct and train Cook Specialists and Kitchen Helpers in food services, preparation, sanitation, safety and use of tools/equipment.

Assist the Supervising Cook with purchase order preparations and ordering of food and supplies. Assist in requisitioning, receiving, inspecting, storing and inventorying food/supplies. Assist with weekly menu planning of nutritiously balanced meals, including vegetarian, ethnic dishes and home-baked products.

Provide and maintain harmonious working environment through a positive attitude and technique to resolve conflicts with the kitchen crew. Take action at the first discipline level. Report and evaluate the performance of Corpsmembers who directly work under Cook's supervision on a daily and

The young women and men of the Corps work hard protecting and restoring California's environment and responding to disasters, becoming stronger workers, citizens and individuals through their service.

monthly basis. Document any issue or problem in kitchen log to ensure effective communication between shifts.

Desirable Qualifications: Understanding of and willingness to work with the resident population of a residential state agency; supervisory ability; personal cleanliness; good sense of smell and taste; and freedom from communicable diseases; a desire to make a significant, positive difference in the lives of the youth of the state; a strong sense of the value of integrity, honor, loyalty and professionalism. Exhibit strength in character; respect the chain of command, and possess unquestionable ethics.

Who May Apply: Applicants currently at the Cook, CCC level, or those who have eligibility for appointment or transfer to this classification. Training and Development (T&D) Assignments may be considered.

Please indicate RPA # 16-1037 in the job title section of your State application.